

Standard Control



Figure 9

The information contained in this section is provided for the use of qualified operating personnel. Qualified operating personnel are those who have carefully read the information contained in this manual, are familiar with the functions of the oven and/or have had previous experience with the operation of the equipment described. Adherence to the procedures recommended herein will assure the achievement of optimum performance and long, trouble-free service.

CONTROL DESCRIPTION

1. CAVITY LIGHTS ON/OFF - Operates the oven cavity lights.
2. BLOWER HI/LO/OFF SWITCH - Controls the operation of the blower. If the blower switch is in the OFF position the oven will be turned off.
3. COOL DOWN SWITCH - When the switch is in the AUTO position, the oven can be used to cook. When the switch is in the MAN position, the oven is cooling down for the next bake.
4. OVEN READY LIGHT - When lit indicates elements are heating. When the light goes out the oven has reached operating temperature.
5. THERMOSTAT - Controls the temperature at which the oven will operate. Temperatures can range from 200-500°F (93-260°C).
6. COOK TIMER - Used to time the length of the cooking operation. When the set time expires, a buzzer will sound.
7. HEAT CUTOFF - circuit breaker

OPERATION

1. Set the COOL DOWN switch (3) to the AUTO position. Turn the THERMOSTAT (5) to the desired operating temperature.
2. Set the BLOWER switch (2) to the HI position. When the OVEN READY light (4) goes out, load the product and set the COOK TIMER (6).
3. When the timer sounds, remove the product. If the next product requires a lower operating temperature, then the cool down mode can be used. Set the BLOWER switch (2) to the LO position. Turn the COOL DOWN SWITCH (3) to the MAN position. Make sure that the door is open.
4. Turn the oven off by setting the BLOWER switch (2) to the OFF position.